



Easter Brunch

MARCH 31, 2024

10:00AM - 3:00PM

WARM PASTRIES FOR THE TABLE,
CINNAMON ROLL, SAVORY SCONE, CROISSANT AND APPLE TURNOVER,
WHIPPED BUTTER AND STRAWBERRY JAM

WHITE DOG FARMS YOUNG LETTUCES,
DEVEILED EGG AND CANDIED GARLIC VINAIGRETTE

SMOKED HAM AND GRUYÈRE CRÊPES,
CREMINI MUSHROOMS, GREEN GARLIC AND TRUFFLE CREAM

OR

WILD ALASKAN HALIBUT,
ENGLISH PEAS, DELTA ASPARAGUS AND CHABLIS BUTTER

OR

ALMOND WOOD GRILLED FILET MIGNON,
CREAMED SPINACH AND POTATO RÖSTI, SAUCE BÉARNAISE

NANTES CARROT CAKE,
CREAM CHEESE FROSTING AND CANDIED WALNUTS,
RUM RAISIN GELATO

\$80 per guest